

## Waterless Woks Port City Bowling Club

*The recent refurbishment of Port City Bowling Club's Buffet by Paynter Dixon Constructions involved a major renovation of the Club's Kitchen. This provided an opportunity to replace the Club's water cooled wok burners with air cooled, or 'waterless' wok units.*

### How does it work?

As shown in the photograph below the wok sits on a cradle that lifts it above the surrounding bench surface, allowing the heat generated by the gas burners to dissipate rather than transfer into the surrounding bench.

Consequently the only water used by the waterless units is during the cooking process and for cleaning down at the end of shift.

The key driver for converting to waterless woks is the ability to save significant amounts of water each year. A two burner waterless wok unit will save approximately 5,000 litres of water per day, delivering a saving of approximately 1.8 Olympic pools of water annually, or approximately \$5,000 off the Club's water bill.

The Club will recoup the capital cost of the units in just over 12 months through the water savings alone.



New waterless wok units in operation

*"We're impressed with the performance of the waterless woks and look forward to lower water bills!"*

Rod Wilson, CEO, Port City Bowling Club

### FOR FURTHER ASSISTANCE

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